

DINNER

monday-saturday 5pm & sunday 4pm

COMMUNAL

BRUSSELS SPROUTS gf df v vg
apple onion jam. golden raisin.
sunflower seeds. horseradish 11

SMOKED SALMON SPREAD
raw vegetables. crostini 11

PIEROGIES v
broccoli cheddar. turnips. pickled apple.
horseradish cream 9

GOAT CHEESE v
crostini. pickled onion. mustard seed.
cranberry mostarda 14

BUFFALO CAULIFLOWER gf v
hot sauce. greens. bleu cheese vinaigrette 9

BEET HUMMUS v vg
evoo. crostini. raw vegetables 9

FOCCACIA df v vg
freshly baked. served with pesto oil 4.5

SOUP & SALAD

add chicken 4 | shrimp 7 | salmon 7 | pork belly 4

SQUASH BISQUE gf df v vg
chai coconut cream. apple onion jam. sesame 4/7

TERRA GREENS gf df v vg
local greens. seasonal farm vegetables.
shallot vinaigrette 5/9

KALE CAESAR*
garlic bread crumbs. caesar dressing. sarvecchio 7/12
with anchovies 8.5/13.5

GAZELLE 2.0 df v vg
mixed greens. farro. green lentil. seasonal farm vegetables.
lemongrass vinaigrette. smoked walnuts 7/12

BEET gf v
quinoa. goat cheese. seed blend. burnt honey vinaigrette 7/12

WOOD-FIRED PIZZAS

gluten free crust available 3
add BLiS truffle oil 2

MUSHROOM v
garlic oil. mushroom. goat cheese. kale.
hand-pulled mozzarella. sarvecchio.
cracked black pepper 16

MEAT
tomato sauce. bacon. sausage. ham. pepperoni.
hand-pulled mozzarella. sarvecchio 18

FOUR CHEESE v
ricotta. sarvecchio. goat cheese. hand-pulled mozzarella.
tomato sauce. truffle salt. chives 16

FENNEL SAUSAGE
garden pesto. roasted garlic. caramelized onion.
hand-pulled mozzarella. sarvecchio 18

WINTER VEGETABLE v
apple butter. root vegetables. braising greens.
ricotta. hand-pulled mozzarella 16

ENTREES

SALMON* gf
potato. lentil. caper.
red wine cream. marinated beets 28

SEA SCALLOPS* gf
pork belly. candied fennel.
celery root puree. parsnip. carrot 32

CHICKEN + GNOCCHI
salsa verde. roasted carrot. braising greens.
ricotta gnocchi. sherry pan jus 27

SHORT RIB
gigli pasta. mushroom cream. carrot.
celery. onion. pickled celery 28

PORK CHOP* gf
brussels sprouts. bacon vinaigrette.
sweet potato. maple mousse 26

HANDCRAFTED PASTAS

add chicken 4 | shrimp 7 | salmon 7 | pork belly 4
gluten free pasta available 2

MACARONI & CHEESE
bacon. broccoli. roasted tomatoes.
four cheese sauce. canestri pasta 19

PESTO BUCATINI
roasted garlic pesto cream.
fennel sausage. peas. sarvecchio 21

RISOTTO gf df v vg
squash. parsnip. sweet potato. celery root.
turnip. apple butter. cranberries 23

SANDWICHES

served with great lakes potato chips
substitute creamy pesto pasta salad for chips 3
gluten free bread available 2

BÁNH MÌ
chili cider braised pork. crispy pork belly.
pickled carrot & radish. jalapeños. cilantro.
kimchi aioli. baguette 14

CUBAN SANDWICH
smoked ham. braised pork. swiss.
pickles. dijonnaise. baguette 13

BURGER*
e.a. brady's beef blend. pickles. white cheddar.
pickled red onion. greens. brioche 13
with bacon 15

FEATURED TERRA BURGER*
debuts every tuesday

HAPPY HOUR

dine in only 4-6 daily
½ off large salads | 2 off beet hummus
11.5 any wood-fired pizza
2 off glass wine, handcrafted cocktails
and michigan craft draught beers

**We are proud to support these local farms committed to
sustainability and ethically raised products:**

Visser Farms | E.A. Brady's | Otto's Free-Range Chicken | Heidi's Market Stand | Vertical Paradise Farms
Jake's Country Meat | Ham Family Farms | S&S Lamb | Devrie's | BLiS | Countrywinds Creamery
Mycopia Mushrooms | ECA Shrimp Farm | Little Rooster Bread Company | Rowster Coffee | Grand Rapids Coffee Roasters

*inquire with your server for items that are cooked to order | *consuming raw or uncooked foods may increase your risk of foodborne illness
gf | gluten free df | dairy free v | vegetarian vg | vegan inform your server of any dietary restrictions